

# Retail Food Inspection Report

Floyd County Health Department

Telephone (812) 948-4726

|  |  |   |                               |
|--|--|---|-------------------------------|
| <b>Establishment Name</b><br>PASTIME GRILL AND PUB                           | <b>Telephone Number</b><br>Est 812/945-9055<br>Own 812-944-6220/502-445-7  | <b>Date of Inspection</b><br>04/27/2022   | <b>ID#</b>                    |
| <b>Address</b><br>424 EAST MARKET STREET, NEW ALBANY IN 47150                |  |   |                               |
| <b>Owner</b><br>GRANT C. RICKARD JR  | <b>Purpose</b><br><input checked="" type="checkbox"/> Routine<br><input type="checkbox"/> Follow-up<br><input type="checkbox"/> Complaint<br><input type="checkbox"/> Pre-Operational<br><input type="checkbox"/> Temporary<br><input type="checkbox"/> HACCP<br><input type="checkbox"/> Other (list) | <b>Follow Up</b>  | <b>Released</b><br>04/27/2022 |
| <b>Owner's Address</b><br>3074 GEORGETOWN-GREENVILLE RD GEORGETOWN, IN 47122 |  | <b>Menu Type</b><br>1 <input type="checkbox"/> 2 <input type="checkbox"/> 3 <input checked="" type="checkbox"/> 4 <input type="checkbox"/> 5 <input type="checkbox"/> |                               |
| <b>Person in Charge</b><br>RANDI REAGAN                                      |  |   |                               |
| <b>Responsible Person's Email</b><br>RANDIREAGAN1966@GMAIL.COM               |  |   |                               |
| <b>Certified Food Handler</b><br>GRANT RICKARD                               |  |   |                               |

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"  
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

| Section # | C | NC | R | Narrative  | To Be Corrected      |
|-----------|---|----|---|--|----------------------|
| 270       |   | X  |   | Observed kitchen staff using a 2 step process for warewashing by using sanitizer with the rinse step in second sink. 3 compartment sink should be used to wash in first, rinse in the second, and sanitize in the 3rd. Quat ammonian sanitizer should have a contact time of 30 seconds to be effective. | Today/ retrain staff |
| 411       |   | X  |   | Observed light fixture out in kitchen. Observed one working bulb in kitchen. Measure light intensity at the stove and over hot holding at 40 footcandles (ftc). 70 ftc is minimum for areas of food prep.  | 1 week               |
| 188       | X |    |   | Measured green bean in hot holding unit at 100 degrees F. When speaking with the kitchen staff it was discovered that the beans were made the day before and cooled. Reheated items should be rapidly heated to 165F then placed in hotholding a should then maintain a temperature of 135F or above.    | Corrected            |
| 297       |   | X  | X | Observed soda nozzle in bar in need of cleaning. This violation has been observed the last 3 inspections.  | today                |

**Summary of Violations**      C   1        NC   3        R   1  

|                                       |   |
|---------------------------------------|---|
| Received by (name and title printed): | Inspected by (name and title printed):<br>Thomas Snider CFS |
| Received by (signature):              | Inspected by (signature):<br><i>Thomas Snider</i>           |
| cc:                                   | cc:   |